

## **Show 26: Café 5050 on the town – Foggia**

### **Lasagna**

Ingredients:

1 lb. Ground Beef  
1 lb. Ground Pork  
1-Cup Dried Onions  
1 Tbsp. Dried Italian Seasonings

2 lb. Ricotta Cheese  
2 eggs  
½ Cup Milk  
2 tsp. Fresh-minced Parsley

1 lb. Mozzarella Cheese thinly sliced or grated  
¼ Cup Grated Parmesan Cheese  
8 pan-sized sheets of “fresh” or “no-boil” lasagna noodles  
1 jar of Prepared Marinara Sauce OR Homemade Sauce using recipe below.

If you want to make your own Marinara Sauce, do this first using the following ingredients:

### **Marinara Sauce**

1 28 oz. Can Diced Tomatoes  
1 28 oz. Can Tomato Puree  
1 6 oz. Can Tomato Paste  
1 tsp. Dried Italian Seasonings  
4 cloves minced garlic  
A pinch of salt and pepper

Stir above ingredients together in a pot and simmer for 45 minutes to 1 hour.

Next, brown the ground beef and the ground pork together with the cup of dried onions.  
In a separate bowl, stir together the Ricotta Cheese, eggs, milk, and parsley.

Grease lasagna pan with small amount of olive oil. Place 2 pasta sheets in bottom of pan. Now put a layer of the meat mixture with a small amount of sauce on the top. Sprinkle with Parmesan Cheese. Put 1 pasta sheet over this and then a layer of the Ricotta Cheese mixture. Lay some thin slices of the Mozzarella Cheese over the Cheese mixture. Put 1 pasta sheet over this and then repeat the above layers until pan is full. Put 2 pasta sheets on top of your last layer. Top the whole thing off with some more Marinara Sauce and sprinkled Parmesan Cheese.

Bake at 350 degrees for one hour.  
Serves approximately 10 people.

### **Seafood Stuffed Mushrooms**

Ingredients:

8 oz. Fresh mushrooms, stems removed  
2 (8 ounce) packages cream cheese, softened  
2 green onions, chopped  
¼ lb. Imitation crabmeat  
¼ lb. small shrimp, peeled and deveined  
2 (1 ounce) packages green onion dip mix  
1 dash garlic powder  
Salt and pepper to taste

In a medium bowl combine the cream cheese, green onions, crab, shrimp, dip mix, garlic powder, salt and pepper. Mix all together and chill mixture for about 1 hour. Spoon mixture into clean mushroom caps to stuff and serve. You may garnish with minced chives if you like.

Makes approximately 50 mushrooms (24 servings).

## **French Onion Soup**

Ingredients:

4 brown or yellow onions, chopped  
3 Tbsp. Butter or Margarine  
3 Tbsp. Flour  
1 tsp. Black Pepper  
1 tsp. Sugar  
3 (10.5 ounce) cans beef broth  
1 ¼ Cups water  
½ tsp. Dried Parsley  
¼ tsp. Dried Thyme  
1 cup Cognac

In a large pot over medium heat, sauté the onions in the butter until tender. Stir in the flour, pepper and sugar to form a pasty mixture (roux). Then add beef broth, water, parsley and thyme and simmer for 10 minutes. Then add cognac and simmer for another 10 minutes.

If desired, you may thinly slice a French baguette, place a slice on top of each serving of soup, cover with some shredded Mozzarella Cheese and broil in the oven until cheese is melted and bubbly.

## **Cannolis**

Ingredients:

3 Cups Ricotta Cheese  
1 ¼ Cups Sugar  
1/3 Cup Miniature Chocolate Chips  
2 tsp. Vanilla  
1 dozen prepared Cannoli shells  
24 Maraschino Cherry Halves  
Powdered Sugar

Using a cake mixer, blend the Ricotta Cheese, Sugar, Chocolate Chips and Vanilla together at medium speed a couple of minutes until thoroughly blended. Fill a pastry bag with this mixture.

Using the pastry bag, squeeze the filling into the Cannoli shells, working from the center out to each end. Place a Maraschino Cherry Halve into each end of the Cannoli pressing it down into the cheese filling. Sprinkle the whole Cannoli generously with powdered sugar.